



## LIGHT BUFFET £14 PP

AVAILABLE UNTIL 5PM (MON - FRI)

### SANDWICHES & ROOT VEGETABLE CRISPS

tuna mayo | ham & honey mustard  
cheddar & chutney (VGO) | egg & watercress (V)

### TRADITIONAL PORK PIE

### LINCOLNSHIRE SAUSAGE ROLLS (VGO)

### STILTON & BROCCOLI QUICHE (V)

### CLASSIC QUICHE LORRAINE

### SCAMPI BITES, LEMON & TARTARE SAUCE

### BUTTERMILK CHICKEN & CHIPOTLE

### DRESSED GREEN SALAD & HERB CROUTONS (VGO)

### RUSTIC CHIPS & DIPS

## CHEF'S SELECTION BUFFET £18 PP

### CIABATTA SANDWICHES & ROOT VEGETABLE CRISPS

chipotle chicken club | tomato, pesto & mozzarella (VGO)  
cheddar & chutney (VGO) | bbq pulled pork  
beer battered fish goujons & tartare sauce

### SELECTION OF CLASSIC QUICHES

lorraine | stilton & broccoli (V)

### HUNTSMAN PORK PIE & PICCALILLI

### ALE BATTERED HADDOCK GOUJONS & TARTARE

### WHITEBAIT & SMOKED GARLIC AIOLI

### BAKED GARLIC BREAD (VGO)

### LINCOLNSHIRE SAUSAGE ROLLS (VGO)

### BUTTERMILK CHICKEN & CHIPOTLE

### RUSTIC CHIPS & DIPS

### THYME & SEA SALT ROAST POTATOES (VGO)

### DRESSED GREEN SALAD & HERB CROUTONS (VGO)

## ARTISAN BUFFET £24 PP

### LOW & SLOW SLIDER SELECTION

creole pulled pork & smoked cheese | lamb shawarma  
beef brisket & blue cheese | falafel & hummus (VGO)

### QUESADILLAS (loaded with cheese, fire roasted peppers & onion)

habanero beef chilli | blackened cajun chicken  
jalapeno & five bean chilli (VGO)

### HARISSA, RED PEPPER & CHICKPEA ROULADE (VG)

### KERALA SPICED CRISPY SQUID

### WHITEBAIT & SMOKED GARLIC AIOLI

### THAI-STYLE FISHCAKES, SWEET CHILLI & LIME

### MAPLE GLAZED VENISON SAUSAGES

### BUTTERMILK CHICKEN & CHIPOTLE SAUCE

### CRISPY PORK BELLY BITES & THYME SALTED ROAST POTATOES

### LOCAL CHEESES & CHARCUTERIE BOARD

lincolnshire poacher | cote hill blue | smoked applewood  
cured meats & house pickles

### FOCACCIA, SUN-DRIED TOMATOES & SALSA VERDE (V)

### BAKED GARLIC BREAD SELECTION (V)

### TRIPLE-COOKED CHIPS & DIPS

### SPICED POTATO WEDGES & AIOLI (VGO)

## CELEBRATION MENU

ENJOY A GLASS OF PROSECCO ON ARRIVAL £4.95 PP

TWO COURSE £24.95pp

THREE COURSE £29.95pp

## STARTERS

### GOATS CHEESE & CHIVE CRUMB (V)

balsamic glaze, micro herbs

### PORK & CHORIZO SCOTCH EGG

chilli jam, baby watercress

### GRILLED TIGER PRAWNS

cauliflower puree, prosciutto, brown butter sauce

### ROASTED SQUASH & SAGE SOUP (VG)

safron oil, sourdough, toasted pine nuts

### HAM & CAPER TERRINE

focaccia, pickled chanterelles, mustard relish

## MAINS

### MANCHEGO STUFFED CHICKEN

potato fondant, beets, kale, tarragon velouté

### VENISON & RED WINE PIE

truffe mash, roasted vegetables, rich meat jus

### BRAISED BLADE OF BEEF

potato dauphinoise, roasted parsnips, bordelaise sauce

### PAN FRIED SCOTTISH SALMON

charred chicory, potato lyonnaise, caper-beurre blanc

### SUN-DRIED TOMATO & PESTO GNOCCHI (VGO)

parmesan, pine nuts, watercress (vegan cheese available)

## DESSERTS

### BISCOFF CHEESECAKE (V)

biscoff biscuit crumb & vanilla ice cream

### BLACK CHERRY CRÈME BRULÉE (V)

raspberry shortbread

### STICKY TOFFEE PUDDING (VGO)

honeycomb ice-cream (vegan ice-cream available)

### SHERRY POACHED PEAR (VGO)

vanilla mascarpone, toasted pecans (vegan cream available)

### CHEESE & BISCUITS (V)

cote hill blue, brie, smoked applewood, house chutney

(V) = Vegetarian | (VG) = Vegan | (VGO) = Vegan Option Available

Dish can be amended to suit dietary requirements.

Please see our website for a full allergen menu. Alternatively, ask a member of our team.

### WHY NOT ADD SWEET TREATS TO YOUR BUFFET?

£3 PP (CHOOSE THREE FROM THE OPTIONS BELOW)

salted caramel profiteroles | double chocolate brownie  
fruit crumble & custard | raspberry mousse slice | carrot cake

~ ADD TEA & COFFEE £2 PP ~



THE HORSE  
& GROOM